Advances in agricultural technology and the industrialization of agricultural production have saved millions from hunger, and allowed wealthier consumers access to an unprecedented diversity of food products all year round. Industrialization and technological advancements also mean that consumers are often ignorant of the source of their food, how it was grown, by whom, or for whose economic benefit. Within North America there are also great inequalities in access to healthy food. Many low-income urban neighborhoods lack grocery stores but are saturated with liquor stores, convenience stores selling junk food, fast food restaurants, and advertising for unhealthy food choices. At the same time, these neighborhoods often feature large amounts of vacant land, underemployment, and lack quality public spaces that can nurture social interaction and community development. However now, in city after city across North America and elsewhere, residents are creating local food systems that reuse vacant or underutilized sites as small farms or community gardens. Local participants, food systems planners and scholars have documented how these sites serve to establish social networks, produce food for sale at farmers markets or via Community Supported Agriculture (CSAs), provide a new source of healthy food within food deserts and for local schools, involve local residents across age, gender, race, ethnicity and class, enhance social opportunity, physical and mental health, and provide education and experience in healthier eating, community organization, environmental and community stewardship, and entrepreneurship.

The Community Food Lab was launched in 2013 as a design lab and social enterprise with a mission of designing food systems that deliver the social and economic benefits of local food systems to diverse communities.

You are charged with aiding the Community Food Lab in promoting a local food corridor along Blount and Person streets (see attached map and description) in Raleigh by performing the following five tasks:

- Identify potential partner organizations for Community Food Lab’s work, whether they are located in or outside of the study area. Develop a qualitative survey instrument that will help you understand the goals of potential partners in regards to local food production, and identify sites they see as suited for food production or events. The survey should also assess the talent, know-how, and other resources they have to offer. Use a snowballing technique to reach potential partner organizations as well as individual community leaders and activists.
- Conduct a site analysis of the target neighborhood. This analysis will single out sites for local food production based upon factors including: ownership (public and non-profit entities preferred), transportation access (existing or planned), size of open area, population within walking distance, use/vacancy, zoning, nuisance or criminal activity, environmental hazards (pollutants, flooding, erosion), slope, sunlight exposure, identified production/event site (gathered from asset mapping group’s survey).

- Hold a community charrette that engages identified partners, with the goal of understanding priorities for potential sites and their potential connections to each other.

- Organize the information gathered from the two surveys and the charrette in a booklet, and website.

- Engage the partners in first phases of installation of an element of the local food system – this will take the form of sharing findings, and if feasible, an installation event.

**Key Learning Goals**

- How to scope a project agreement with your client in a manner that is clear to both parties and can realistically be completed in the specified time frame.

- How to break down large deliverables into clearly defined tasks and manage your time professionally.

- How to assign sub-tasks within teams.

- How to find critical data sets and analyze them.

- How to effectively organize and communicate highly technical analysis to your client and key stakeholders.

- How to gauge local interest, engage local talent and know-how, solicit and record community input.

- How to plan for and hold a design charrette.

**Student Responsibilities**

For the first four weeks you are required to read *The Urban Food Revolution* by Peter Ladner (New Society Publishers, 2011): the first six chapters by January 20th, the next six by January 27th, and to finish the book by February 3rd. You are also required by the January 20th to familiarize yourself with all materials on [http://communityfoodlab.org/](http://communityfoodlab.org/)

Additional non-required but useful texts include:


Shigley, Paul and Nancy G. Freeman 2009 “When Access is the Issue” Planning 75(8): 26-31


For the first half of the semester the class will undertake the first two tasks. One half of the class will be engaged with the community survey, while the other is engaged in the site analysis. 1-2 members of each group will be tasked with combining, finalizing and formatting an easily accessible booklet and website explaining the analysis by the end of the semester – they will also be expected to aid in the design charrette and installation.

Students should expect to spend approximately 9 hours per week on workshop activities inclusive of class time. Classes will meet each week except during the week of the charrette and the week of the installation. During class time each group will report on their progress to the class and on dates that Erin White of the Community Food Lab visits, will be asked to make in-class presentations of work in progress. Representatives of Raleigh's Urban Design Center, UNC faculty, and other regional experts in local food systems will also visit the class. A portion of class time will also be devoted to open-ended individual work on project tasks, or the occasional shopping trip for charrette or installation materials.

Faculty Responsibilities

Your instructor will serve as the primary liaison with the client and handle major communications in terms of overall project scope, and deliverable timelines. While students are primarily responsible for all workshop analysis and deliverables, students should feel free to view their instructor as a resource on any aspect of the coursework.

Evaluation

Students will be graded on the quality of the final products they produce and on the level of client satisfaction with the deliverables (60%). In addition, students will be evaluated by the instructor (20%) and their peers (20%) on their level of preparedness and professionalism throughout the semester.

Schedule

Wednesday, January 13th – Client visit to UNC, presentation of tasks, creating groups

Saturday, January 16th – Corridor tour, 10am. Meeting location TBD.

Wednesday, January 20th – TBA

Wednesday, January 27th – TBA

Wednesday, February 3rd – Workshop Day
Wednesday, February 10th – Erin and Michelle visit UNC. Come prepared to present your progress so far.

Wednesday, February 17th – TBA

Wednesday, February 24th – Advocates for Health in Action Visit

Wednesday, March 2nd – Workshop day

Wednesday, March 9th – Rough drafts of reports on first two tasks due.

Saturday, March 12th – Advocates for Health Action “Dig In” Event
[link](http://www.advocatesforhealthaction.org/eat-healthy/community-gardens/dig-in/)

Wednesday, March 16th – SPRING BREAK

Wednesday, March 23rd – Interfaith Food Shuttle/ Bull City Cool Durham Garden Visit

Wednesday, March 30th – Workshop day

Wednesday, April 6th – Design Charrette (alternate date Saturday the 9th)

Wednesday, April 13th – Transplanting Traditions Visit

Wednesday, April 20th – Workshop day

Wednesday, April 27th – Final Presentation to Community Food Lab and Partners

Date TBD – Installation Event

The Raleigh Food Corridor is a 2-mile stretch centered around Blount and
Person Streets. The boundaries for geographic analysis encompass territories within a \( \frac{1}{4} \) mile buffer to the west, and within a \( \frac{1}{2} \) mile buffer to the east.

**Western Boundary:**

From the north: Capital Blvd turns into McDowell St (mid-section) – Fayetteville St (south of Martin Luther King Jr Blvd) – Wilmington St

**Northern Boundary:**

Essentially, Capital Blvd. The intersection of Wake Forest Rd and Brookside Drive is the cut-off line.

**Eastern Boundary:**

From the north: Plainview Avenue to State Street (as it bisects Oakwood Cemetery and Saint Augustine’s University). State St continues intermittently/jaggedly, but use that as the boundary

**Southern Boundary:**

Essentially Walnut Creek Trail, Walnut Creek, or I-40 work as a Southern boundary (there is no fully connected road exactly where we are looking).

**Link:**